

You said:

How to make fairy matzah that's kosher for passover but still similar to the aussie dish

ChatGPT said:

“Fairy matzah” sounds like a fun, Pesach-friendly spin on the Aussie treat *fairy bread*—which is traditionally made with white bread, butter, and rainbow sprinkles (nonpareils). To make a kosher for Passover version that keeps the whimsical feel and nostalgic taste, here’s a way to do it:

Fairy Matzah (Kosher for Passover)

Ingredients:

- **Matzah** – plain, kosher for Passover
- **Kosher for Passover butter** (or margarine if you want it dairy-free or pareve)
- **Kosher for Passover colored sprinkles or sugar crystals** (check for a reliable hechsher!)

Optional twists:

- Light spread of cream cheese for richness
 - Use chocolate spread (KFP Nutella alternative) for a "chocolate fairy matzah" twist
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Instructions:

1. **Prep the matzah:** Break each matzah into quarters or halves, or leave it whole depending on how you want to present it.
 2. **Spread butter:** Soften the butter slightly and spread a thin, even layer over the matzah.
 3. **Add sprinkles:** While the butter is still soft, generously shake on the KFP-approved colored sprinkles or sugar crystals.
 4. **Chill or serve right away:** You can pop them in the fridge for 5–10 minutes to help the butter set and reduce crumbliness, or serve immediately.
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Notes:

- **Sprinkles:** Many regular sprinkles aren't KFP, so look for kosher-for-Passover baking decorations. If you can't find sprinkles, colored sugar crystals or even crushed KFP candies could work.
 - **Butter/margarine:** Must be labeled *kosher for Passover* and should ideally be unsalted or lightly salted for that classic fairy bread vibe.
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Want a fancier version with colors or themes (like pink & gold for a party or blue & silver for a more serene look)? I can help brainstorm those too. Would you want it more elegant or keep the classic kid-friendly look?